

cranberry-pecan CORNMEAL **cake**



1 package 1-2-3 Gluten Free® Micah's Mouthwatering Corn Bread Mix
1 tsp. cardamom
1 cup (packed) dried cranberries
½ cup orange juice
2 large eggs, room temperature
1½ cups sour cream
⅓ cup pure maple syrup
6 Tbsp. unsalted butter, melted
Zest of one orange, grated
½ cup chopped pecans, toasted
1 cup confectioner's sugar for glaze

- ① Place dried cranberries in a small bowl. Pour orange juice over cranberries and let sit for approximately ½ hour.
- ② Preheat oven to 400° F. Generously grease 9" spring form pan.
- ③ Place 1 package 1-2-3 Gluten Free® Micah's Mouthwatering Corn Bread Mix in a large bowl. Add cardamom and mix together. Set aside.
- ④ In another bowl, mix together eggs, sour cream, maple syrup, orange zest. Pour this mixture into the Cornbread Mix/cardamom. Mix well. Add melted butter. Mix well.
- ⑤ Drain cranberries and reserve orange juice. Add cranberries and chopped pecans to batter.
- ⑥ Mix well. Pour into prepared pan.
- ⑦ Bake 30-35 minutes, until golden brown and toothpick inserted in center comes out clean. Let cool.
- ⑧ Release sides of pan.
- ⑨ Put confectioner's sugar in bowl. Add enough of the reserved orange juice to make a pourable glaze. Drizzle glaze over cake.

